

Seasonal Eating

Gay's Chicken and Dressing Casserole

- 4 chicken breasts
- 2 ribs celery, roughly chopped
- 2 carrots, roughly chopped
- 2 bay leaves
- salt and pepper to taste
- 1 (10 3/4-ounce) can cream of chicken soup
- 1 (10 3/4-ounce) can cream of celery soup
- 1 (12-ounce) container seasoned stuffing mix

Place chicken breasts in a large pot. Cover with water and add cut up celery, carrots, bay leaves, salt and pepper. Simmer until chicken is cooked through, about 15-20 minutes. Remove chicken and shred with two forks. Place in the bottom of a 9" x 13" casserole dish. In a medium saucepan, heat soups with about 1/2 cup of the chicken broth. Pour over chicken in casserole dish. In same pan combine stuffing mix with enough broth to make a soupy, moist mixture. Place on top of the chicken. Bake at 350 degrees for about 30 minutes or until bubbly and hot through.